

Sunday Brunch

11:00 AM - 2:00 PM

Soups

- Chesapeake Crab Chowder** 11 13
Corn Relish, Crispy VA Pork
- Kale and White Bean Soup** 7 9
Braised Kale | Roasted Root Vegetables | Oyster Mushrooms | Coconut Milk | Hot Chili Oil | Crispy Greens

Salads

- Pear and Spinach Salad** 17
Spinach and Mixed Greens, Crisp Pears, Dried Cherries, Marcona Almonds, Crumbed Feta, Pickled Shallots, Spiced Orange Cranberry Vinaigrette
- Grilled Caesar** 12
Grilled Romaine, Anchovies, Ciabatta Croutons, Parmesan, Roasted Garlic Dressing

Entrées

- Shrimp and Grits** 30
Sautéed Shrimp | Creamy Smoked Bacon Seafood Ragu | Anson Mills Cheddar Grits | Green Onions
- Steak and Eggs** 31
8 oz Hand Carved Smoked Prime Rib, 2 Eggs Any Style, Farmer's Potato Blend, Smokehouse Butter

Bites, Bowls & Breads

- Fall Harvest Omelet** 15
Roasted Butternut Squash, Oyster Mushrooms, Caramelized Onions, Goat Cheese
Served with Petite Seasonal Salad and Farmer's Potato Blend

- Chesapeake Crab Benedict** 20
Citrus Crab Salad, Spinach, Buttermilk Biscuit, Sweet Corn Hollandaise, House Potatoes

- Smore's French Toast** 16
Four Thick Cut Slices Spiced French Toast, Chocolate Hazelnut Ganache, Toasted Marshmallow, Chocolate Drizzle, Gram Cracker Crumble

- Bananas Foster Flapjacks** 16
Stack of Three Buttermilk Flapjacks, Caramelized Bananas, Candied Walnuts, Brown Sugar Rum Sauce, Whipped Cream

- Biscuits and Gravy** 16
Toasted Buttermilk Biscuits, Warm Sausage Gravy, Breakfast Potatoes, Green Onions
Add Two Eggs 5

- Avocado Toast** 17
Honey Orange Ricotta, Sliced Avocado, Pomegranate Seeds, Petite Greens, Everything Seasoning, Whole Grain Toast Served with Seasonal Fruit Salad
Add Two Eggs 5

Sandwiches

Served with Pickle and Choice of Fries, Farmer's Potato Blend or Fruit

- Rise and Shine Burger** 20
7oz Angus Beef, Sunny Side Egg, Bacon, Lettuce, Tomato, Onion, Pickles, Garlic Aioli, Cheddar, Brioche Bun

- Fish-n-Chips Sammie** 19
Cornmeal Crusted Catfish, Cajun Remoulade, Lettuce, Tomato, Horseradish Pickles

- Chicken and Waffles** 20
Fried Chicken Thigh, Fried Egg, American Cheese, Tomato Aioli, Smoked Bourbon Maple Syrup on Belgian Waffle
Get Your Chicken Tossed in Hot Sauce, Nashville Hot Seasoning or Plain

- Grilled Chicken Club** 17
Grilled Chicken Breast, Tomato, Bibb Lettuce, Applewood Smoked Bacon, Avocado Lime Aioli, Toasted Ciabatta Roll

- Portobello Toastie** 16
Marinated Grilled Portobello Mushrooms, Havarti Cheese, Roasted Tomatoes, Arugula, Roasted Garlic Aioli, Balsamic Reduction, Sourdough Bread

Desserts

- The Mason Dixon** 11
Layered New York Style Cheesecake and Southern Spiced Carrot Cake, Cream Cheese Icing, Candied Walnuts

- American Heritage Chocolate Torte** 10
Flourless Chocolate Torte, Raspberry Coulis, White Chocolate, Fresh Berries

- Taste of the Season Jar** 10
Layers of Pumpkin Cake, Cinnamon Pastry Cream, Brown Sugar Cookie Crumble, Orange Cream Cheese Icing, Topped with Candied Pecans



Gf - Dish is Gluten Free, **Df** - Dish is Dairy Free, **V** - Dish is Vegetarian, **♥** - Dish is Heart Healthy
We are happy to accommodate any allergies you have. Most dishes can be prepared gluten free.
Please let your server know if you have any allergies.

Traditional Beverages

Juice

Orange| Apple| Cranberry| Grapefruit| Pineapple
|Tomato | V-8
4 | 6

Milk

4 | 6

Iced Tea

Fresh Brewed Sweet
Unsweet with Lemon
4

Hot Tea

Breakfast Tea| Chamomile| Earl Grey
Chai| Herbal Blends
4

Coffee

4

Soda

Coke |Diet Coke | Coke Zero
Mr. Pibb| Sprite| Hi-C Fruit Punch
4

Cold Pressed Fresh Juice

Rockin Beet

Beets, Carrots, Apple, Lemon, Ginger
8

Pure Greens

Zucchini, Celery, Cucumber, Spinach, Kale, Romaine, Apple, Lemon, Ginger
8

Golden Girl

Turmeric, Carrot, Pineapple, Lemon, Ginger
8

From The Bar

Handcrafted Cocktails

Morning Margarita

Tequila, Grand Marnier, Fresh Orange Juice, Citrus
14

Orange Brulee Spiced Mule

Tito's Vodka, Orange Cranberry Shrub Syrup, Lime, Ginger Beer
16

Spiced Huckleberry and Pear Mimosa

Pear Juice, All Spice Dram, Huckleberry Simple, Cava
10

Cranberry Fizz

Roku Gin, Cranberry Simple, Citrus, Soda Water
16

Beer

Craft Bottled Beer

Dear Old Mum| Old Stitch
Palace Pale Ale| St. George IPA
8

Domestic Bottled Beer

Bud| Bud Light| Michelob Ultra
Coors| Corona| Heineken
6 | 7

Wine

Champagne and Sparkling

Comte de Chamberi, Cava, Spain 9|40
Coppola Diamond Sparkling White, CA 10|45
Mienetto Prestige Brut Prosecco, Italy 11|48

House Wines

Chardonnay| Sauvignon Blanc| Pinot Grigio
Cabernet| Merlot| Pinot Noir
9/40

Full Bar Available